

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 4/7/2000	ESTABLISHMENT NO. AND NAME Est. 11 Elbee Meat Packers Limited		CITY Toronto
FOREIGN PLANT REVIEW FORM					COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Dr. Richard Arsenault		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 M	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 U	Packaging materials
Water potability records	01 A	Product handling and storage		30 M	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 N	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 M	Effective maintenance program	33 A		Processing schedules
Establishments separation	06 A	Preoperational sanitation	34 A		Processing equipment
Pest --no evidence	07 M	Operational sanitation	35 A		Processing records
Pest control program	08 A	Waste disposal	36 A		Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification	37 A		Container closure exam
Lighting	11 A	Antemortem inspec. procedures	38 A		Interim container handling
Operations work space	12 A	Antemortem dispositions	39 A		Post-processing handling
Inspector work space	13 A	Humane Slaughter	40 A		Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures	41 A		Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions	42 A		Processing control -- inspection
Equipment approval	16 O	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 A	Residue program compliance		46 A	Single standard
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 M	Ingredients identification		53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4/7/2000	ESTABLISHMENT NO. AND NAME Est. 11 Elbee Meat Packers Limited	CITY Toronto
	COUNTRY Canada		
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COMMENTS:

- 5 Knives used for operational procedures in the slaughterhouse were contaminated with hoses used for cleaning the floor. This deficiency was corrected immediately by the establishment manager.
- 7 There was an opening to the outside in the hide removal area in the slaughter room. This deficiency was scheduled for later correction.
- 26 An employee's protective clothing was hanging across a ladder in the slaughter room. This was corrected immediately by the company supervisor.
- 28 An establishment employee was observed picking up meat from the floor, not washing his hands, and continuing to work with edible product. This deficiency was corrected immediately by the establishment supervisor.
- 28 The hose used for vacuuming carcasses was contacting carcasses and the floor. This was immediately corrected by the company supervisor.
- 29 An establishment employee was observed to make a cut through skin and muscle in the bleeding area of the slaughter house without sanitizing his knife. This deficiency was immediately corrected by the establishment supervisor.
- 30 Hair and oil were observed on several carcasses in the cooler. Immediate corrective action was taken by the company supervisor.

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FOREIGN PLANT REVIEW FORM		4/10/2000	Est. 7 Maple Leaf Meats Incorporated	Brandon	
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Dr. Richard Arsenault		COUNTRY Canada	
		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable			
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Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals 58 A	
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims 59 O	
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring 60 O	
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules 61 O	
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment 62 O	
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records 63 O	
Pest control program	08 A	Waste disposal	36 A	Empty can inspection 64 O	
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures 65 O	
Temperature control	10 A	Animal identification	37 A	Container closure exam 66 O	
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling 67 O	
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling 68 O	
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures 69 O	
Ventilation	14 A	Postmortem inspec. procedures	41 M	Process. defect actions -- plant 70 O	
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection 71 O	
Equipment approval	16 O	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification 72 A	
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification 73 A	
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates 74 A	
Product contact equipment	19 A	Residue program compliance	46 A	Single standard 75 A	
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision 76 A	
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items 77 A	
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security 78 A	
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification 79 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status 80 A	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports 81 O	
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP 82 M	
Personal hygiene practices	26 A	Ingredients identification	53 A		
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Dr. Oto Urban	Dr. Richard Arsenault		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

29 Unclean trays were observed in the slaughter room. This deficiency was corrected immediately by an establishment employee.

30 Carcass heads were contacting the floor and an establishment employee was observed to contaminate carcasses with a saw in the suspect area on the kill floor. This was corrected immediately by the establishment supervisor.

30 An employee's boots were contacting carcasses at the final trim station in the slaughterhouse. This was corrected by the company supervisor.

41 One of the CFIA inspectors was observed not taking adequate care when incising the head lymph nodes. This was discussed and corrected by the CFIA.

76 The monthly supervisory reports had been done by the in-plant veterinarian. This procedure was discussed with CFIA officials.

82 There were no CCPs and critical limits in the establishment's HACCP programs. The establishment officials claimed that the prerequisite program required by CFIA covered all CCPs required by the Agency.

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FOREIGN PLANT REVIEW FORM		4/11/2000	Est. 35E J. M. Schneider Incorporated	Winnipeg	
				COUNTRY Canada	
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Dr. Richard Arsenault		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Temperature control	10 A	Animal identification	37 O	Container closure exam 66 O	
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling 67 O	
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling 68 O	
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures 69 O	
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(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 A
Dry storage areas	21 M	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 O
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	COUNTRY Canada		
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Dr. Richard Arsenault		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

17 Non-dripping condensation over carcasses was observed in the cooler. This was corrected immediately by the establishment management.

21 General housekeeping in the box room needed improvement. The deficiency was scheduled for correction.

30 An employee's boots were contacting moving carcasses on the kill floor. This deficiency was corrected immediately by the establishment management.

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FOREIGN PLANT REVIEW FORM		4/12/2000	Est. 69 Mitchell's Gourmet Foods Incorporated	Saskatoon	
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Dr. George Furych		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4/12/2000	ESTABLISHMENT NO. AND NAME Est. 69 Mitchell's Gourmet Foods Incorporated	CITY Saskatoon
			COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Dr. George Furych	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

26 An establishment employee was observed to pick up his gloves from the floor and handle carcasses with the gloves. This deficiency was corrected immediately by the establishment personnel.

26 An establishment employee cleaning the floor was observed to lean his broom against a table used for edible product. This was immediately corrected by the establishment supervisor.

29 The employee performing the sticking operation was observed to fail to sanitize his knife after each incision. This was immediately corrected by both the establishment officials and CFIA representatives.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 4/13/2000	ESTABLISHMENT NO. AND NAME Est. 597 Western Canadian Beef Packers Incorporated		CITY Moose Jaw
FOREIGN PLANT REVIEW FORM					COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Dr. George Furych		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Back siphonage prevention	03 A	Product transportation		32 N	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
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Temperature control	10 A	Animal identification		37 A	Container closure exam
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Outside premises	24 M	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 O	Imports
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Personal hygiene practices	26 A	Ingredients identification		53 O	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O	

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			COUNTRY Canada
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COMMENTS:

24 A cat was observed in the ante-mortem area. The establishment supervisor promised to correct this deficiency.

25 An company employee picked up his helmet from the floor and failed to wash his hands before handling product.

28 The carcass splitting saw's hose was observed to contact carcasses in the slaughter house. This deficiency was immediately corrected by establishment supervisor.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 4/17/2000	ESTABLISHMENT NO. AND NAME Est. 93 Cargill Limited		CITY High River
FOREIGN PLANT REVIEW FORM					COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Dr. George Furych		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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COMMENTS:

26 An establishment employee's protective coats were found on the boning table. This deficiency was immediately corrected by the establishment employee.

29 A plastic cover used for edible product was observed contacting the floor in the boning room. This was corrected by the establishment employee.

72 Several carcasses did not have visible marks of inspection. This was scheduled for correction by the establishment.

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FOREIGN PLANT REVIEW FORM		4/18/2000	Est. 513 Britco Export Packers Limited	Langley	
				COUNTRY Canada	
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Dr. George Furych		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification 79 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status 80 A	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports 81 O	
Personal dress and habits	25 M	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4/18/2000	ESTABLISHMENT NO. AND NAME Est. 513 Britco Export Packers Limited	CITY Langley
	COUNTRY Canada		
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Dr. George Furych		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

8 The rodent control program needed improvement. Corrective actions were not adequately documented. This was promised to be corrected by the establishment officials.

11 The ante-mortem facilities did not have proper lighting. This deficiency was scheduled for corrective action.

17 Non-dripping condensation, some of which was over product, was observed in cooler #3, the cutting room, the offal cooler, and the offal-packing room. Flaking paint was observed in the offal-packing room. These deficiencies were partly corrected immediately and partly scheduled for correction.

18 Rust on overhead equipment was observed in the coolers #1 and #3, and in the cutting room. This was scheduled for later correction.

20 Footprints were observed on the door in cooler #3. This deficiency was corrected immediately by the establishment officials.

25 An employee designated to work with edible product was observed to work with inedible product. This was corrected by the establishment officials.

29 The bung operator was observed to fail to sanitize his knife after each carcass. This was corrected by the establishment officials.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 4/19/2000	ESTABLISHMENT NO. AND NAME Est. 270 Fletcher's Fine Foods Limited		CITY Vancouver COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Dr. George Furych		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 M	Formulations A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals A
Back siphonage prevention	03 A	Product transportation		32 N	Special label claims A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules A
Establishments separation	06 A	Preoperational sanitation		34 M	Processing equipment A
Pest --no evidence	07 M	Operational sanitation		35 A	Processing records A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures O
Temperature control	10 A	Animal identification		37 O	Container closure exam O
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling O
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling O
Inspector work space	13 A	Humane Slaughter		40 O	Incubation procedures O
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant O
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection O
Equipment approval	16 O	Condemned product control		43 O	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification A
Over-product ceilings	17 M	Returned and rework product		45 A	Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates A
Product contact equipment	19 A	Residue program compliance		46 O	Single standard A
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision A
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports O
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 M	Ingredients identification		53 A	
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4/19/2000	ESTABLISHMENT NO. AND NAME Est. 270 Fletcher's Fine Foods Limited	CITY Vancouver
			COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Dr. George Furch		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

- 7 The rodent control program did not indicate findings and corrective actions. This deficiency was scheduled for correction.
- 17 There was non-dripping condensation, not located directly over product, in the stuffing room. This was corrected immediately by the establishment officials.
- 26 Gloves were stored on a rail and a protective coat was contacting the floor in the smokehouse. This was corrected immediately by the establishment employees.
- 28 An establishment employee was observed to pick up a ham from the floor, did not wash his hands, and handled edible product. This was corrected by the establishment officials.
- 34 The pre-operational sanitation records indicated what needed to be done rather than that the deficiencies were corrected. This was scheduled for correction by the establishment officials.